



Head Chef

Wanted: Full Time **Head Chef**; Hands on, versatile and energetic individual to join our team at Hands On Hartford.

Hands On Hartford is opening an innovative restaurant, Gather55, in partnership with local restaurateur Tyler Anderson that welcomes all to our table regardless of their ability to pay. The **Head Chef** will have the unique opportunity to provide visionary leadership of Gather55 with the support of our Director of Food, Nutrition & Culinary Programs (and the whole team), working in collaboration with the daytime kitchen team, and leading the dinner kitchen team. We are looking for the right **Head Chef** with the passion and skill to implement this innovative restaurant model to ensure its growth and success.

Why Work at Hands On Hartford: Located in the vibrant Parkville neighborhood of Hartford in partnership with others, Hands On Hartford strengthens community by responding faithfully to people in need through programs that change lives and renew human possibility. We're a 52-year-old nonprofit that values diversity, teamwork, and takes a strength based, collaborative approach to all we do. Gather55's pay-as-you-can model reflects our commitment to serving neighbors and connecting communities.

Gather55 Model: Breakfast and lunch will be prepared by the daytime kitchen team, using monthly menus developed by the Head Chef emphasizing variety, taste and good nutritional value. The Head Chef will provide technical assistance and guidance to the daytime team as needed, but will not regularly be involved in breakfast and lunch prep. Breakfast and lunch will be open to the public on a pay-as-you-can basis, with suggested prices. Dinner will be prepared by the Head Chef and the dinner kitchen team, using monthly prix fixe menus developed by local guest chefs (starting with Tyler Anderson), who will provide meal prep guidance to the Head Chef at the start of each month. Dinner will be by reservation only, with 20-25% of those reservations held for guests who are not able to pay.

General Responsibilities:

- Oversee and ensure quality services for all food served.
- Create monthly menus for breakfast and lunch that align with the Guest Chef designed menu and ensure the efficient and cost-effective use of products.
- Ensure that foods served are tasty and healthy.
- Recruit, hire, supervise, train, schedule and evaluate assigned staff.
- Oversee the ordering of food, ensuring quality and order accuracy.

- Handle all special requests, concerns and complaints in a manner that shows professionalism, concern, and empathy. Resolve problems quickly in an objective manner.
- Ability to maintain a close relationship with shared kitchen members, farmers, bakers and vendors, making sure they meet our high standards.

Qualifications:

- Ideal candidates will possess a culinary degree or certification, and at least four years in a related full-service restaurant position with comparable and expanding experience.
- Manager ServSafe Certification required
- The Head Chef will work evenings and Saturdays and daytime as needed.

Pay: Range \$60,000.00 - \$65,000. This position is Exempt.

What we offer full time employees:

- Generous medical/dental/disability/life benefits
- Dedicated, diverse, and friendly co-workers
- Paid time off –holidays, vacation, personal time, and sick leave
- 401 K contribution and employer match
- Free on-site parking

If this sounds like a position where you can use your skills and passion:

Send letter of interest & resume to Jon Mitchell, Director of Food, Nutrition and Culinary Services, Hands On Hartford, 55 Bartholomew Ave, Hartford CT 06106. Email jmitchell@handsonhartford.org

Closing date: 5/31/22

AA/EOE